Ninja AF500 Air Fryer Accessories User Guide

Welcome!

Thank you for purchasing our Ninja AF500 air fryer accessories. To ensure the best cooking experience, please refer to the following guide.

**1. Silicone Liners Instructions**

1.1 Cleaning and Maintenance

*Clean the silicone liner with warm water and a small amount of dish soap before and after each use.

*The silicone liner is dishwasher-safe for easy cleaning.

*Ensure the silicone liner is completely dry before use.

1.2 How to Use

*Place the silicone liner at the bottom of the air fryer basket to prevent food from sticking and reduce grease and residue.

*The silicone liner is heat-resistant and safe for temperatures up to 230° C (450° F).

1.3 Important Notes

*Do not expose the silicone liner to open flames or direct heat sources (such as oven heating elements).

*Avoid using sharp tools like knives or forks on the silicone liner to prevent damage.

**2. Baking Paper Instructions**

2.1 Preparation

The baking paper is suitable for air fryers and ovens. Adjust according to the size of the cooking basket before use to ensure a suitable fit.

2.2 How to Use

*Place the baking paper in the air fryer basket, ensuring it lies flat around the edges. It effectively prevents food from sticking and makes cooking easier.

*Ideal for dry or lightly greased foods, as the paper absorbs excess oil.

2.3 Important Notes

*The baking paper is heat-resistant up to 230° C (450° F).

*Do not place the baking paper in the air fryer during preheating, as it may get caught in the hot air and pose a fire hazard.

*Baking paper should not be reused.

**3. Carbon Steel Cake Mold User Guide**

3.1. Treatment before first use

3.1.1 Mold maintenance:

Wash the mold with warm water and neutral detergent to remove the industrial oil layer remaining on the surface.

After thoroughly drying, use a brush or kitchen paper to evenly apply a layer of edible vegetable oil (such as corn oil, sunflower oil) inside and outside the mold.

3.1.2 Put it in the oven and bake it at 150℃ for 20-30 minutes. After cooling, wipe off the excess oil. Repeat 1-2 times to form an anti-rust oil film.

3.2. Precautions for daily use

3.2.1 Anti-stick treatment:

Before each use, apply a small amount of butter or spray baking oil on the inner wall of the mold, or line it with baking paper to ensure smooth demoulding.

3.2.2 Avoid scratching:

Do not use metal knives or hard tools to directly cut or scratch the mold. It is recommended to use silicone or wooden tools to prevent damage to the surface oil film.

3.3. Cleaning and maintenance

3.3.1 Cleaning method:

*After use, wait for the mold to cool down, and then wipe it with hot water and soft cloth. Avoid using detergent or steel wool.

*If there is a lot of food residue, soak it in warm water and gently scrub it, and dry it thoroughly immediately.

3.3.2 Anti-rust measures:

After cleaning, be sure to wipe it dry with kitchen paper, apply a thin layer of cooking oil on the inner wall, and store it in a dry and ventilated place.

3.4. Storage suggestions

*Avoid stacking or rubbing with other metal utensils to avoid scratching the surface.

*If it is not used for a long time, apply cooking oil and wrap it with plastic wrap to isolate moisture.

3.5. Other tips

*Carbon steel molds conduct heat quickly. When baking, adjust the temperature and time according to the recipe to avoid burning.

*If it is slightly rusted, wipe it with vinegar or lemon juice, and it can be resumed after reopening the mold for maintenance.

**4. FAQs**

(1)Can I use the silicone liner and baking paper together? Yes, they can be used together, but it’s generally recommended to choose one depending on the type of food.

(2)How can I extend the life of the silicone liner? Avoid using metal tools and sharp objects. Clean regularly and store properly.

(3)Can the baking paper be reused? It’s not recommended to reuse baking paper, as it gradually degrades after exposure to high heat.

We are dedicated to providing quality kitchen accessories and hope you enjoy a convenient cooking experience every time!

If you have any further questions, feel free to contact our customer service team.